



# Thistledown

Crafted from the finest fruit of the Picadilly sub-region, Thistledown Suilven Chardonnay delivers a harmonious blend of zippy acidity, stone fruit flavors, and subtle minerality, reflecting the unique terroir of Adelaide Hills.

THISTLEDOWN



Alcohol :13,00 %

Composition: 100% Chardonnay

## Suilven Chardonnay 2021

Adelaide Hills, Australia

### Region and Vineyards

The Adelaide Hills, renowned for its **verdant rolling hills** and **precipitous slopes**, is a premier region for producing world-class Chardonnay. This area benefits from a multitude of micro-climates that contribute to the **complexity and intensity** of the wines.

Among the sub-regions, Piccadilly stands out as one of the **highest and coolest areas**, synonymous with producing the very best fruit. The vineyards here enjoy a long growing season, allowing the grapes to develop complex flavors and maintain excellent acidity.

### Winemaking

The winemaking process for Thistledown Suilven Chardonnay is a testament to minimal intervention, aiming to let the vineyard's quality shine through. **Hand-picked** fruit was directly transferred to the press, with the juice undergoing a slight settling to retain a high solids content. Fermentation occurred naturally in a combination of **new French oak hogsheads and concrete eggs**, enhancing both the texture and complexity of the wine.

The wine was aged for **10 months** with regular battonage, which involved stirring the lees to add richness and depth. This process was conducted with great care to ensure that the natural flavors were not overshadowed. The final product was bottled after only a **light fining and filtration**, maintaining its integrity and showcasing the pure expression of the Chardonnay grape.

### Tasting Notes

- **Color:** Pale straw with a hint of green, reflecting its freshness and youth.
- **Aroma:** The nose offers refreshing white fruits such as pear and apple, with a hint of spice and subtle oak undertones.
- **Palate:** On the palate, zippy acidity is complemented by flavors of white and stone fruits, including peach. A touch of minerality adds texture, while the light oak influence provides balance without overwhelming the fruit.



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## Did you know?

The name "Suilven" is inspired by the mountain in Scotland, symbolizing the summit of Thistledown's white winemaking. The label reflects the estate's commitment to reaching the pinnacle of quality and elegance in their Chardonnay production.

## Wine Pairing Ideas

- **Grilled Veal:** The wine's acidity and minerality balance the rich flavors of the veal.
- **Steak Bearnaise:** Complements the buttery sauce and enhances the savory meat.
- **Rich Fish Dishes:** Pairs well with buttery sauces, highlighting the wine's refreshing acidity and subtle oak.

### Robert Parker (RP) : 93 Points (2019)



*Hand-harvested from a few rows of a single vineyard and fermented in barrel and concrete egg, there are only 820 bottles of the very fine 2019 Suilven Chardonnay. Boasting restrained aromas of pencil shavings, pear and citrus, it's medium-bodied but generous, with a wonderfully silky texture on the palate, round, ripe melon flavors and a harmonious, lingering finish. Drink it over the next 4-5 years.*

### James Suckling (JS) : 93 Points (2019)



*Attractive lemon-pastry aromas with grapefruit and a gently flinty edge, too. The palate has a fresh, juicy feel with bright lemons, as well as a layered texture and white peaches to close. All here. Drink over the next five years.*

